

Work and Play in the Household

EDITED BY FRANCES MARSHALL

HELPFUL HINTS FOR THE BUSY HOUSEWIVES FOR THE CHILDREN

USEFUL SCREENS.

Screens decorated with colored prints, etchings or photographs, which are inserted in frames at the top of each screen panel, may be had at reasonable prices. Glass covers the pictures, which vary in size. Screens filled with the photographs—the amateur's best efforts—are suitable for a sitting room or library, but are hardly in place in a formal drawing room. The screens on which photographs are mounted should be flat, covered with denim or burlap and

A Watch that Keeps Pace With the Oddities of the Times



French women, it is said, are taking up the wearing of square watches, and in the sketch is one hanging on a band of black velvet ribbon fastened to the bodice with a circle of pearls. There are many other phases of the square watch, and there are small watches in half form. The ball is made of jade, amber, or some other hard substance, and the watch face—incidentally the watch works—is set in one side (one curve) of the ball. Incidentally, the new radium dial watch is interesting, although it takes the place of a clock rather than that of an ornament to a Paris frock. It is made with the figures on the face of a good-sized watch, covered with a radium compound that glows at night, and so it can be seen in the dark. It is said to be a sleepless night and being able to see what time it is.

On the Road to Beauty and Health

HOT WEATHER BEAUTY.

Summer is the ideal time for curing defects in the complexion. Perspiration keeps the skin active and the variety of fruits and fresh vegetables aids the digestion. If a girl will stop eating meat, or at least reduce her meat diet, and substitute eggs and plenty of fresh milk, with a variety of fresh vegetables and salads dressed with pure olive oil, she will need no attention from the family physician except in case of emergency. Let her also drink plenty of fresh, cool, not ice cold, water between meals, not at table. A full goblet should be taken the first thing after rising. Or, if there is a tendency to biliousness, try boiling hot water with a dash of lemon, drunk just before retiring.

Substitute fresh or stewed fruit for pastry and puddings common to the winter dinner table. Bathing is particularly essential in the summer and the daily bath will exercise a magical effect on a muddy complexion. The languid girl will find exhilaration in the salt bath, using a handful of common table salt, or the sea salt which comes in sacks at any drug store, added to the ordinary tepid or warm bath. Vinegar baths are a veritable tonic to the sluggish skin, and are taken best in the form of a sponge. Add half a cup of pure vinegar or wine vinegar to a big basin of tepid or cold water, dip a huge sponge in this and allow the water to soak into the face and then run down in tiny streams all over the body. Pat, do not rub dry. On the other hand, when taking your regular warm bath, rub the skin hard. This removes the dead cuticle. Do not expect to have a clear complexion if your body is not properly cured. Part of your breathing is done through the minute pores of the skin, and they must be kept open by proper cleansing from scalp to sole of the foot.

Go back to the days of Cleopatra for your nightly ablutions. Bathe your face with sweet milk or buttermilk. Do not use a sponge or old rag for this bath, but buy from your druggist a jar of small balls of sterilized absorbent cotton, such as surgeons use for cleansing wounds. Pour the milk into a saucer, dip the ball into this and sop your face thoroughly with it. Use a fresh ball for each bath.

Salted washings are actually dangerous, and the tidy girl keeps one rag for her face and another for her body. The former is boiled religiously. Some girls have two face cloths, one for rubbing on the soap and another for rinsing. Washing the face with the hands is a particularly dangerous practice in summer, as vegetable poisons are particularly virulent at this season. Wash the hands first, rinse and then wash the face.

If the skin is oily, and the water which you use is hard, soften it with a pinch of borax, bicarbonate of soda, or a few drops of ammonia. Compound tincture of benzoin is the deadliest of all preparations for softening water, and is refreshing to the skin in summer. Twelve drops should be added to an ordinary bowl of water.

When the oil exudes in quantities that keep the skin shiny at all times, try this lotion, applied as suggested for milk baths:

There is a useful arrangement which is called a sewing screen, and which is a necessary adjunct to a sewing room. It is a substantial three or four paneled affair, and is used not only because it is handsome, but to shut off the sewing machine and work in the corner. On the back are pockets of all sorts for scraps of cloth, drawing materials, needle cases, thread rack, and all the accessories needed by the seamstress.

Another useful screen, which is low, has small shelves attached. These are for the accommodation of books, pots or vases of flowers, or bric-a-brac. It is called a cabinet screen and comes in many styles. It is convenient for the afternoon tea cup, the empty ice cream dish or the punch glass.

Some attractive nursery screens are covered merely with wall paper. They are the kind that illustrate the various nursery rhymes. Each panel bears a different subject, so that, counting both sides, there are six different rhymes illustrated.

Figures cut out of chintz, cretonne, or silk, and applied on denim, eleven other juvenile screens. A third style bears pictures embroidered on canvas in cross stitch. One screen represents a menagerie, and the animals are such specimens as Alice might have been expected to find in Wonderland. These screens are useful to shut off the children's bed from the rest of the nursery, or to enclose the baby's crib when he is taking his nap in a room occupied by other persons.

the photographs can be mounted on the screen with glass-headed thumb tacks, or pasted on under bands of passe-partout binding the color of the burlap.

One of the modern ideas in screen building is the use of panels of glass in the upper half of the frame. In this way the light is allowed to pass through while the glass forms an effective barrier against draughts. The upper part of the screen is made much like a window frame, the glass being of an especially fine quality. Rose color, or a combination of orange and blue, green and orange, or violet and orange, are some of the color combinations adopted. Frosted or even stained glass may be had for the purpose.

A pleasing screen has an arched Gothic top, to the glass of which paper used in imitating stained glass is applied. The wooden panels below and the frame are in antique finish with weathered oak stain. This screen stands before a side window that has an unpleasant outlook, and when the sun shines through the glass it floods the room with rainbow tints.

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IN PLACE OF A VACUUM CLEANER

In place of a vacuum cleaner there are many ways of making the task of keeping the carpets clean moderately easy. When rugs are used they should be cleaned out of doors whenever possible. A good way to do this is to spread them on a veranda floor, sprinkle them with bits of damp paper or sprinkle them with a damp washbroom and then sweep them carefully on both sides. As soon as one rug is clean gather the dust up with a brush and dustpan and burn it. Some persons seem to think that dust does no harm out of doors. It does not do so much harm there as in the house, but it should be gathered up and destroyed just the same.

All genuine Oriental rugs and many of domestic make can be washed with soap and water. The method most successful is to take a thick rug and apply it with a heavy cloth, wrung almost dry in it. The cloth should be rubbed in the direction of the nap of the rug and after all grease spots and other dirt have disappeared the whole surface of the rug should be sponged until all trace of soap is gone with a cloth wrung out of clear water. The rug must be left where it is cleaned, flat on the floor.

A good soap for cleaning carpets is made of half an ounce of candle wax—old candle ends can be used for the purpose—shredded finely and dissolved in a pint of boiling water to which a tablespoonful of ammonia and a lump of washing soda the size of a walnut have been added. The soap is ready to use as soon as it is cool enough to be handled. It can be used for a soda to clean rugs in the manner already described.

Rug rugs can be cleaned if the dye used is fast by putting them in the tub and rubbing them on a rubbing board in soapy water. They can be cleaned in that way anyway, but they may need further treatment before they are ready to use again if the dye is not fast. They should be dried out of doors, hung over a line in the shade. Their weight is sufficient to keep them smooth, as they are drying.

If the rugs are not fast dyed and if they look faded and old after the wash treatment, they can be renewed by a blue dye mixed with gray will give a soft, neutral tint that on a rug of faded colors produces a very good result.

A good way to clean ivory is to rub it with lemon juice and then with a cloth made of lemon juice and white flannel. Let the paste on it and then rub the ivory with a soft dry cloth.

Banana skins make a very good leather

polish. They should be rubbed firmly and evenly along the surface of the leather. It is the oil in them that has a good effect upon the leather.

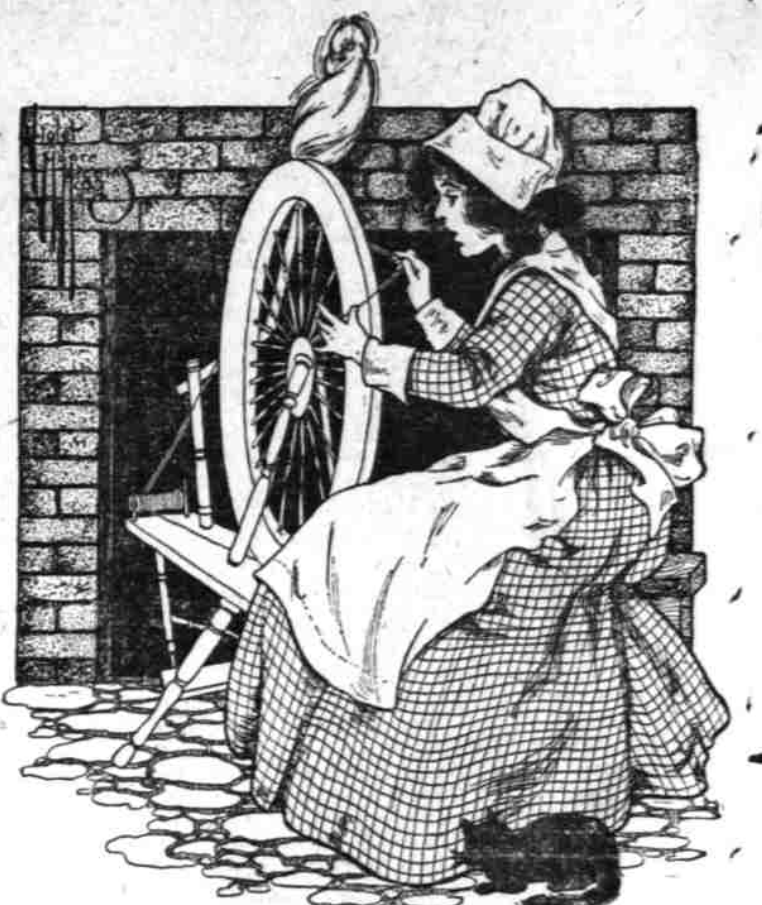
TO GIVE A PUZZLING FLAVOR.

A great many herbs and spices whose usefulness is rarely considered in America are used in France and Italy to obtain the delicate flavors for which the French and Italian dishes are famed. The most important seasoner in these countries is garlic, which with proper use is delicious and with wrong use is atrocious. A garlic pod is made up of a number of little sections called cloves, and one of these, peeled and bruised, is enough to season an immense dish. For a little plat made up for two or three persons, several thin shavings from the clove are enough, and where the palate wishes only the slightest suggestion of the taste, the serving dish or cooking vessel may only be rubbed with the garlic. This flavor is necessary for all sauces that go with spaghetti; a beefsteak rubbed with garlic before it is cooked is vastly improved, and two cloves of it put into incisions in a leg of mutton or lamb to be roasted will improve them wonderfully. Two or three common cloves, stuck in an onion and boiled with beef soup, add to the flavoring, and if a tablespoonful of Worcestershire is put with lamb or beef to be boiled the taste will be another thing. Hungarian pepper, or paprika, is also a very useful commodity in the kitchen, this giving the most delicate flavor to tomato dishes, omelets and salads of all sorts. For potato salads tarragon vinegar is excellent, and chives, which can be grown in a little pot in any kitchen, are invaluable for the piquancy they will give any dish, from an omelet to a fruit salad. Sorrel, which is also easily grown, is delicious for Friday soups made of milk or a rich vegetable stock with cream.

SANITARY DISH CLOTHS.

Mosquito netting is used by some women for dish cloths. It has the great advantage of being cheap. Of course, it would not do for cleaning pots and pans. But pot and pan cloths can be made from old sugar bags or squares from burlap bags in which potatoes are packed. The mosquito netting dish cloth is easy to keep clean and moreover it can be thrown away when it has been used for a few days. A quarter of a yard of cheesecloth makes one cloth. White should be chosen.

Another picture for your scrapbook.



CROSS Patch drew the latch,
And sat by the fire to spin,
She wove a gown of somber brown,
To go to meeting in.

Find two pictures who spoke at the meeting. Answer: In the skirt, along edge of apron; lower edge of skirt.

Seasonable Dishes Donated by Many Readers

The Right Way to Boil Corn.

Fill an enamel or granite pot with plenty of water to cover the amount of corn you intend to cook. Bring it to a boil, and have your corn husked, the ears broken in half if they are very long. Salt the water, drop the corn into it at boiling point, and boil briskly from five to eight minutes. If the corn is very young and tender—from eight to twelve if the kernels are large. Remove with a large skimmer, drain, wrap in a napkin or corn leaf, and serve immediately. Cooked in an iron pot it is very apt to turn dark, and if allowed to stand in the water at the back of the stove it will become soggy and tasteless.

Corn Pudding, from Same Reader.

For this and all other made dishes in which corn plays a part, either grate or press it from the cob. It does not mix well with other ingredients if it is very roughly and coarsely from the cob. If you lack the patience to grate it, then with a sharp knife cut through the center of each row of kernels, and with the blunt side of the knife, pressed firmly with a downward motion, squeeze out all the pulp. To one quart of scraped corn add one cup of rich milk, a lump of butter the size of a walnut, melted, and mixed with the corn, two tablespoonfuls of sugar, two well-beaten eggs, salt to taste. Bake one hour in a buttered pudding dish, set in a pan of boiling water. Have a moderate oven. This will be the constituency of a custard. If you want it a trifle thicker, beat two tablespoonfuls of flour in with the corn before adding the other ingredients. Mrs. J. C.

Tomato and Aspic Jelly for Summer Salad.

Tomatoes in small molds of aspic jelly are delicious for high tea or a luncheon.

course. Use small tomatoes. Pour boiling water over them, peel and set away in the ice box to cool. For the jelly use a half package of gelatin soaked in half a cupful of white stock. It is ready for use when dissolved. Add to a cupful and a half of stock salt to taste, a dash of tabasco sauce, a tablespoonful of lemon juice. Add this to the gelatin. Before it thickens cut the tomatoes in thick slices, take out the seeds and put in the molds. Fill each one to the top with the aspic. If you have no stock make the aspic with meat extract. This may be made in one large mold if you choose. Serve with a thin bread and butter or cheese sandwiches.

Tomatoes and Eggs.

It makes a delicious luncheon dish. Cook six eggs until they are very hard peeled. Peel them and keep warm as possible. Make a sauce as follows: A tablespoon of butter and a tablespoon of flour, mixed, and a half cup of stewed tomatoes. Add to this one green pepper minced very fine, one tablespoon of parsley chopped very fine, and salt to taste. Have ready six slices of toast. Whole wheat bread is better. Season with a light teaspoonful of salt and half a teaspoonful of curry powder. Pour in half a cup of water.

Peel four fresh, ripe, medium-sized cucumbers, cut in four lengthwise stripes, remove all sponge part, and wipe them dry. Heat one and a half tablespoonfuls of melted butter in an iron saucepan, add a finely sliced onion and a seeded green pepper, fry for ten minutes, occasionally stirring, and then the cucumbers. Season with a light teaspoonful of salt and half a teaspoonful of curry powder. Pour in half a cup of water.

Stew half a pound of apricots until they become a very soft pulp and pass through a sieve. To each pint of pulp add the grated rind of half a lemon, a teaspoonful of lemon juice, one teaspoonful of vanilla, and half a cup of hot cream. Dissolve one ounce of gelatin in half a cup of hot cream, add the sieved apricots. Whip two cups of sweet cream and add one teaspoonful of sugar. Add to the gelatin mixture, beating all together lightly for a few moments, and pour into a fancy mold until cold and firm.—From Frozen Desserts.

With Pistache.
A very cool and pretty dish for dinner on a summer night is pistache parfait. Use your ordinary recipe for vanilla ice cream, color it green with vegetable coloring and flavor with pistache. When ready to serve, put this into the tall glasses so much used for serving ices. Add a maraschino cherry and a bit of the juice; then on top heap a large spoonful of whipped cream, or you may put the cherry in the heart of the whipped cream.—From Old Cook.

Peach Pudding.

Fill the baking dish half full of good-sized pieces of fruit over which considerable sugar has been scattered. Then make a batter of the yolks of three eggs, four tablespoonfuls of sugar, three of cream and the same amount of flour. Stir well together, and then add the beaten whites of the eggs, unless you prefer to keep them for a meringue. Pour the batter over the fruit and bake for about three-quarters of an hour.

Queen Cup.

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Put out this daily household hint and pin it on the kitchen wall for ready reference.

seasoned with a little cider vinegar and boil five minutes. Then set in oven for thirty-five minutes, being careful to baste the cucumbers once in a while. Remove, place on a hot dish, pour entire contents of pan over it and serve—"Particular."

Fruit in Syrup.

I noticed last summer when we were staying at a pension in Paris that at luncheon for dessert almost any sort of fresh fruit was served covered with a thick syrup, very cold. Currants are delicious in this way and taste decidedly more dessert-like than when served plain. I have also tried peaches cut in dice, and pineapple, apricots, and our various summer berries. I make the syrup by boiling for five minutes equal parts of sugar and water. Then I chill it thoroughly before pouring over the chilled and prepared fruit.—Traveler.

Pineapple Ice.

An inexpensive frozen dessert. Grate a fresh ripe pineapple into a large earthen bowl, stir into it the strained juice of one lemon and a syrup made from two cups of water, boiled with one cup of sugar and a tablespoonful of gelatin, which has been soaked for an hour or more in cold water. When the mixture is cool, turn into the freezer, freeze for five minutes, equal parts of sugar and water. Then I chill it thoroughly before pouring over the chilled and prepared fruit.—Traveler.

Apricot Mousse.

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in its own juice. Boil one cup of water and two cups of sugar till it threads. Stir into it the beaten whites of two eggs. Add the marshmallows and one tablespoonful of lemon juice and beat until solid. Fold in from one to two cups of thick cream whipped stiff. Pack in a can and let it stand in ice and salt for three hours.—Mrs. Jane G.

A CORNER IN ETIQUETTE

POLITENESS FOR EVERY DAY.

Put on your manners with your shirt waist when you first get up. Don't wait for the dress-up gown to display your knowledge of the rules of conduct and good breeding. To be sure, you need to remember these things at the various functions of society—at the bridge table, the dinner party, the dance, and when making and receiving calls. But where you need to cultivate politeness most is in the humdrum of everyday existence. In the morning when you awake, perhaps you are not one of those who can bound out of bed with a happy, wide-awake freshness, ready and eager for the day's activities, but at any rate you can remember that true good breeding demands a pleasant face, a well-mannered voice and courteous behavior as insistently at seven in the morning as it does at seven in the evening.

We need to cultivate family politeness, the kind the cook referred to when she said, "I have had many plays, but I never had one before where the family said 'please' and 'thank you' to each other when there wasn't company." A rare compliment this cook was paying in spite of her unfeigned surprise.

It's a truth we women cannot get away from that this spirit of politeness in the family is almost always the reflection of the efforts of the mother or wife of the household. The young man, be he a servant or a guest, very little woman cannot begin too early to produce this environment and this atmosphere upon which so much of future smooth sailing depends.

The first time Molly feels an inclination to come to breakfast with her hair disheveled, or feels inclines to reproach her little maid for some trifling fault in the presence of John, or to do any of the things of which a guest would be present—then, and not later, is the time for her to begin her efforts for better family manners. But the first time John comes to breakfast in his shirt sleeves, or insists on buying himself behind his newspaper, or fails to give Molly his usual morning kiss on leaving the house, what then? It is still the problem isn't quite so easy. For Molly to appear angry at John's negligence would be folly and to scold him for it would in most cases be no remedy at all. "Why, John," Molly might say with a playful twinkle in her eye and a mock serious tone in her voice, "only bachelors are allowed to bury themselves behind their newspapers. No, no, I simply can't bear to scold you." Then, while John reluctantly throws aside his paper, the right sort of Molly should put herself in her most agreeable mood, the mood she knows he cannot resist.

When Molly is the mother of the household as well as the wife the duty of keeping up the tone of the family politeness still falls on her. There is nothing that does so much to make the school of manners that is normally done in this country. For the daughter of the house to appear at the family dinner in any of those deplorable gowns worn by some English households, be taken as a mark of disrespect to the mother and

father, and the young man who did not don his evening suit for the family dinner would be considered even more careless.

Superficial and unnecessary as these regulations seem to us Americans, they at least have the virtue of showing a great consideration for the family as for guests. Although very few American men do dress for the family dinner, very few even of the richest have time or thought to spend on what seems so unnecessary—still almost all women can make a few appreciated efforts in dressing for dinner and in making of the ordinary act of eating something of a feast as well as necessity.

A young New York lawyer carried his efforts at everyday courtesy to his wife to an extreme that hardly defeated its own ends. Some day, he figured to himself, he would be a lawyer of wealth and distinction, and some day he would naturally be in a position where an evening suit would be a matter of course for every dinner. Meantime, he was living in a four-room flat three flights up, and his good little wife was doing all his daily toil down town, he would spend half an hour in the wee bedroom getting into his black broadcloth evening suit. Meanwhile, that patient little wife was toiling at the kitchen, preparing as fast as she could a meal as the could manage on her small allowance, and sometimes in her hurry to begin the dinner she would sit down at the table with her gingham apron still on, and her hands very little better than red from the kitchen fire. But never a night passed in this little flat that the little wife did not look proudly over her lawyer and feel glad in her heart that she had married a man with such excellent manners.

Of course, this was an exaggeration of the spirit of everyday courtesy.

When you were a youngster did you ever welcome the idea of having company, not so much because company was anything of a pleasure in itself, but because the family always acted so jolly and agreeable when there was company? Mother would always come to breakfast in the best of moods with never a sign of the curl papers that you somehow couldn't endure. She was never cross to the servant, and things went with her usually late to breakfast—which made us all so happy. Father never said a word about the cooking and actually seemed to enjoy the toast when it was burned, though you knew for a fact that when there wasn't company he couldn't eat it, and father and mother talked and laughed together—though usually there wasn't anything to talk about so early in the morning. And big sister, who was usually late to breakfast—which made us all so happy. Father never said a word about the cooking and actually seemed to enjoy the toast when it was burned, though you knew for a fact that when there wasn't company he couldn't eat it, and father and mother talked and laughed together—though usually there wasn't anything to talk about so early in the morning. And big sister, who was usually late to breakfast—which made us all so happy.

Remember that your children are just as sensitive as you are, that they notice as quickly as you do. Perhaps you owe them a training in everyday courtesy as much as you owe them shoes and bread and butter.

The editor will be glad to receive and publish favorite recipes and to answer questions.